

# 1883

## A SKILFUL BLEND OF TIME-HONOURED KNOW-HOW AND MODERN TECHNOLOGY.

NO SULFITES ADDED

*A wine without sulphur, crafted using the methods of yesteryear, yet resolutely contemporary, authentic and based on environmentally friendly methods.*

To create this wine without the addition of sulphur, the technical team at Maison Sichel took advantage of this absolutely exceptional 2018 vintage to select perfectly ripened grapes in impeccable condition from the best-quality parcels. Making wines without sulphites calls for very special precautions and huge technical skill to ensure that the wines will keep and to prevent any risk of microbiological accidents.

The absence of sulphites is good news for anyone who loves young wines. Discover it for yourself...

*A fine tribute to the  
anniversary of the foundation  
of MAISON SICHEL*

### *Le Bordeaux 2018:*

*A sombre hue with deep purple tints, this wine offers the whole aromatic spectrum of ripened grapes, with blackcurrant, blackberry and sour cherry. This pleasant sensation of freshness continues on the palate, together with generous, balanced extract and a perfectly smooth texture. Best drunk young, over a summer meal with friends, for example, or served chilled as an aperitif for some special occasion.*

This wine is made with selected grapes from parcels with a balanced terroir. The vines are planted on slopes with clay-and-silt soils which did not suffer from excessive rainfall in the spring or from drought while the grapes were ripening. The grapes attained perfect maturity with plenty of crunchy fruit, freshness and, first and foremost, in perfect condition.

We took advantage of a fine, fresh September morning to harvest these grapes and deliver them to the winery as fast as possible. Because everything has to happen fast to prevent any deterioration in the grapes, which have no protection against oxidation and micro-organisms.

During the alcoholic fermentation, we sought to extract a maximum amount of fruit and body to obtain a rounded, silky wine. We extracted a moderate amount of tannin to produce a wine without too much astringency.

After the malolactic fermentation, the wine was filtered to reduce the risk of microbiological contamination.

AOP BORDEAUX  
ROUGE  
Vintage: 2018

Grape variety:  
100% Merlot  
Degree: 13.5°

Ageing: steel vats  
Winemaking: Pre-  
fermentation maceration at  
low temperature

Production: 50 000 bottles



SANS / SULFITES AJOUTÉS  
NO / SULFITES ADDED